

Vandenberg

Shiraz, 2014



ABOUT THE WINE

About 150 years ago, a Dutch merchant ship sank off the coast of Australia. Among the few survivors to swim ashore was Ari Vandenberg, who decided to put down roots—and plant grapevines—in his new home. Ari's great-grandson, Richie, helms the vineyard and winery operations today, producing powerful yet versatile wines with his fierce determination. It's a quality he picked up in his decade playing in the Australian Football League before he joined the family business.

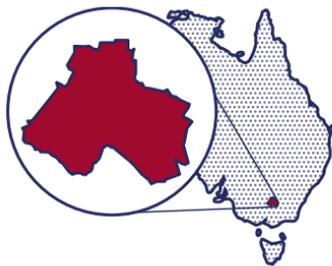


DID YOU KNOW?

Shiraz in Australia is often made as a red sparkling wine by adding yeast to the wine before bottling, so it carbonates naturally—just like Champagne.

ABOUT THE REGION

Heathcote is perhaps the most prestigious Shiraz-growing area of Australia. It's a high-elevation spot in Victoria with a consistently warm climate, so the grapes develop full, lush flavors. What differentiates Heathcote is that its Shirazes have a full body without being sweet, so they tend to pair well with a wider range of foods.



Heathcote, Australia

AT A GLANCE

Variety: Shiraz

Vintage: 2014

Vineyard: Various

Oak: 100% French oak

Alcohol: 14.1%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/104

TASTING NOTES

Vandenberg Shiraz is everything you'd expect from Australian reds: a full-flavored, rich red with robust tannins. True to high-quality Shiraz, the wine is big on flavor but isn't jammy.

1) Look at the Color



▲
Dark purple

2) Swirl & Smell



Rhubarb



Cherry



Plum



Rosemary

3) Taste & Savor



TASTING TIP

Notice that the wine doesn't tickle the tip of your tongue? That's because it's not sugary, a sign of a lower-quality Aussie Shiraz.

4) Pair and enjoy!



Rich &
Decadent

Match this wine's symbol to a Blue Apron Meal

The opposite of subtle, these reds completely coat your palate with fruit flavor and tannin. California Zinfandel and Cabernet Sauvignon as well as reds from countries with warm climates, like Spain and Australia, are what you want with dishes that are rich in their own right. It's why these reds rule every steakhouse wine list.

More classic pairings:

Burgers | BBQ | Steak au poivre | Braised short ribs